

# CONTENTS

VOLUME 53, NUMBER 1, JANUARY-FEBRUARY 1976

CONTENTS	PAGE
Biochemical Properties and Ultrastructure of Protein Bodies Isolated from Selected Cereals. <i>C. A. Adams, L. Novellie, and N. v. d. W. Liebenberg</i> .....	1
Breakage of Long-Grain Rice in Relation to Kernel Thickness. <i>J. Matthews and J. J. Spadaro</i> .....	13
Measurement of the Size and Size Distribution of Milled Rice. <i>R. A. Stermer and G. C. Daigger</i> .....	20
A Note on the Relation of Sample Size to Hagberg Falling Number Values. <i>K. A. Tara and G. S. Bains</i> .....	28
Utilization of Iron from Enriched Wheat Bread by Normal and Anemic Rats. <i>J. Miller</i> .....	33
Methyl Bromide Fumigation. I. Effect of High Dosages on Breadmaking Quality and Germination of Wheat. <i>W. Minett, R. A. Orth, and L. J. Cook</i> .....	41
Protein and Amino Acid Compositions of Dry-Milled and Air-Classified Fractions of Triticale Grain. <i>A. C. Stringfellow, J. S. Wall, G. L. Donaldson, and R. A. Anderson</i> .....	51
Kinetics of Batch Drying of Deep-Bed Rough Rice Using Dimensional Analysis. <i>R. P. Kachru and R. K. Matthes</i> .....	61
Correlation of Dough Stickiness with Texturometer Reading and with Various Quality Parameters. <i>G. Noguchi, M. Shinya, K. Tanaka, and T. Yoneyama</i> .....	72
Selection of Iron Sources for Cereal Enrichment. <i>B. N. Harrison, G. W. Pla, G. A. Clark, and J. C. Fritz</i> .....	78
Effect of Chemical Modifications on the Ultrastructure of Corn, Waxy Maize, and Tapioca Starches. <i>J. F. Chabot, L. F. Hood, and J. E. Allen</i> .....	85
A New Method of Analysis of Protein Content in Grain by Proton Activation. <i>D. A. Dohan, K. G. Standing, and W. Bushuk</i> .....	91
Differences in Total Lipid and Fatty Acid Composition of Doughnuts as Influenced by Lecithin, Leavening Agent, and Use of Frying Fat. <i>D. McComber and E. M. Miller</i> .....	101
Infrared and Raman Spectra of Maltooligosaccharides. <i>R. Srisuthap, R. Brockman, and J. A. Johnson</i> .....	110
New Techniques for Preparation of Improved Sunflower Protein Concentrates. <i>T. Y. Fan, F. W. Sosulski, and N. W. Hamon</i> .....	118
Short-Time Baking Systems. I. Interdependence of Yeast Concentration, Fermentation Time, Proof Time, and Oxidation Requirement. <i>P. L. Finney, C. D. Magoffin, R. C. Hoseney, and K. F. Finney</i> .....	126
Production of High-Protein Quality Pasta Products Using a Semolina-Corn-Soy Flour Mixture. II. Some Physicochemical Properties of the Untreated and Heat-Treated Corn Flour and of the Mixtures Studied. <i>M. R. Molina, I. Mayorga, and R. Bressani</i> .....	134
Editorial Policy .....	ii
Instructions to Authors .....	iii

VOLUME 53, NUMBER 2, MARCH-APRIL 1976

CONTENTS	PAGE
An Autoradiographic Demonstration of the Penetration of Water into Wheat during Tempering. <i>N. L. Stenvert and K. Kingswood</i> .....	141

Mycotoxins in Foodstuffs. VII. Inactivation of Patulin in Whole Wheat Bread by Sulfhydryl Compounds. <i>J. Reiss</i> .....	150
Note on a Light Microscope Technique to Preview Specimen Mountings for Scanning Electron Microscopy. <i>S. H. C. Lin, B. J. Bax, A. Yang, and C. V. Morr</i> .....	153
$\alpha$ -Amylase from Immature Hard Red Spring Wheat. I. Purification and Some Chemical and Physical Properties. <i>B. Marchylo, J. E. Kruger, and G. N. Irvine</i> .....	157
Barley Starch. VI. A Se...-Liquefying Waxy Barley Starch. <i>K. J. Goering and R. F. Eslick</i> .....	174
Properties of Wheat Gliadins Separated by Gel Filtration. <i>K. R. Preston and W. Woodbury</i> .....	180
Chemical Studies on Rice Bran Lipase. <i>B. S. Shastry and M. R. Raghavendra Rao</i> .....	190
Changes in the Polyphenol Oxidases of Wheat during Kernel Growth and Maturation. <i>J. E. Kruger</i> .....	201
Evaluation of Two Infrared Instruments for Determining Protein Content of Hard Red Winter Wheat. <i>C. A. Watson, D. Carville, E. Dikeman, G. Daigger, and G. D. Booth</i> .....	214
Lysine and Tryptophan Increases during Germination of Cereal Grains. <i>A. Dalby and C. Y. Tsai</i> .....	222
Incidence of Aflatoxin in Corn and a Field Method for Aflatoxin Analysis. <i>W. H. Hunt, R. C. Semper, and E. B. Liebe</i> .....	227
Performance of Triticale Flours in Tests for Soft Wheat Quality. <i>L. T. Kissell and K. Lorenz</i> .....	233
Effect of Nitrogen Fertilizer on Nitrogen Fractions of Wheat and Flour. <i>K.-Y. Wu and C. E. McDonald</i> .....	242
Some Chemical and Physical Properties of the Mercuric Chloride-Solubilized Gel Protein from Different Wheat Varieties. <i>E. W. Cole, H. Ng, and D. K. Mechem</i> .....	250
Fractionation and Quantitative Differences of Glutenin from Wheat Varieties Varying in Baking Quality. <i>F. R. Huebner and J. S. Wall</i> .....	258
A Kinetic Comparison of <i>Streptomyces</i> Glucose Isomerase in Free Solution and Adsorbed on DEAE-Cellulose. <i>N. E. Lloyd and K. Khaleeluddin</i> .....	270
<i>In Vitro</i> Digestibility of Hydroxypropyl Distarch Phosphate and Unmodified Tapioca Starch. <i>L. F. Hood and V. G. Arneson</i> .....	282
Supplemental Value of Liquid Cyclone Processed Cottonseed Flour on the Proteins of Soybean Products and Cereals. <i>C. E. Castro, S. P. Yang, and M. L. Harden</i> .....	291
Erratum (Vol. 52, p. 853, Y. Pomeranz, R. A. Stermer, and E. Dikeman) .....	213
Editorial Policy .....	ii

## VOLUME 53, NUMBER 3, MAY-JUNE 1976

### CONTENTS

### PAGE

Zearalenone: Distribution in Dry-Milled Fractions of Contaminated Corn. <i>G. A. Bennett, A. J. Peplinski, O. L. Brekke, L. K. Jackson, and W. R. Wichser</i> .....	299
Mechanical Debranning of Whole-Kernel Wheat. III. Composition, Cooking Characteristics, and Storage Stability. <i>D. A. Fellers, A. P. Mossman, P. H. Johnston, and E. L. Wheeler</i> .....	308
The Liquid Phase of Dough and Its Role in Baking. <i>F. MacRitchie</i> .....	318
Changes in Starch Granule Size and Amylose Percentage during Kernel Development in Several <i>Zea Mays</i> L. Genotypes. <i>C. D. Boyer, J. C. Shannon, D. L. Garwood, and R. G. Creech</i> .....	327
Gas Pressure-Volume-Time Relationships in Fermenting Doughs. I. Rate of Production and Solubility of Carbon Dioxide in Dough. <i>G. E. Hibberd and N. S. Parker</i> .....	338
Water-Soluble Pentosans of Wheat Flour. III. Effect of Water-Soluble Pentosans on Loaf Volume of Reconstituted Gluten and Starch Doughs. <i>S. K. Patil, K. F. Finney, M. D. Shogren, and C. C. Tsen</i> .....	347

Starches of Endosperms Possessing Different Alleles at the <i>Amylose-Extender</i> Locus in <i>Zea Mays</i> L. D. L. Garwood, J. C. Shannon, and R. G. Creech .....	355
Studies on Kenkey with Particular Reference to Calcium and Phytic Acid. B. Amoa and H. G. Muller .....	365
Storage Stability of Protein-Fortified Flour Blend A Containing Sodium Stearoyl-2-Lactylate. M. M. Bean, D. K. Mecham, M. M. Hanamoto, and A. P. Mossman .....	376
Effects of Solvent Extraction on Lipid Composition, Mixing Time, and Bread Loaf Volume. K. F. Finney, Y. Pomeranz, and R. C. Hoseney .....	383
Bread-Baking Properties of Cottonseed Protein Concentrates Prepared from Solvent-Extracted Glandless Cottonseed Flour. M. N. Khan, J. T. Lawhon, L. W. Rooney, and C. M. Cater .....	388
Soy-Fortified Wheat-Flour Blends. II. Storage Stability of Complete Blends. M. M. Bean, M. M. Hanamoto, D. K. Mecham, D. G. Guadagni, and D. A. Fellers .....	397
Soy-Fortified Wheat-Flour Blends. III. Storage Stability of Ingredients and Incomplete Blends. D. K. Mecham, M. M. Hanamoto, M. M. Bean, D. A. Fellers, and D. G. Guadagni .....	405
Uncooked Grain Corn as a Source of Iron for Normal and Anemic Rats. J. Miller .....	413
Effect of Mushroom Extract on the Physical Properties of Dough. T. Kuninori, J. Nishiyama, and H. Matsumoto .....	420
Influence of Wheat Cultivars and Environment on Agtron Values and Flour Ash. W. C. Shuey .....	429
Gelation Parameters of Enzymatically Modified Soy Protein Isolates. A. Pour-El and T. S. Swenson .....	438
Erratum (Vol. 53, p. 44, W. Minett, R. A. Orth, and L. J. Cook) .....	456

## VOLUME 53, NUMBER 4, JULY-AUGUST 1976

### CONTENTS

### PAGE

Brabender Farinograph, Research Extensometer, and Hilliff Chapatti Press as Tools for Standardization and Objective Assessment of Chapatti Dough. S. R. Shurpalekar and C. Prabhavathi .....	457
The Relation of Wheat Nitrate Reductase and Soil Nitrate to Flour Quality. D. E. Walsh, H. H. Hernandez, and A. Bauer .....	469
Pearl Millet. I. Characterization by SEM, Amino Acid Analysis, Lipid Composition, and Prolamine Solubility. S. M. Badi, R. C. Hoseney, and A. J. Casady .....	478
Rice Bran Protein Concentrates Obtained by Wet Alkaline Extraction. M. A. Connor, R. M. Saunders, and G. O. Kohler .....	488
Protein Content and Amino Acid Composition of Barleys from the World Collection. Y. Pomeranz, G. S. Robbins, R. T. Smith, J. C. Craddock, J. T. Gilbertson, and J. G. Moseman .....	497
Aflatoxin Contamination, Fluorescence, and Insect Damage in Corn Infected with <i>Aspergillus flavus</i> before Harvest. E. B. Lillehoj, W. F. Kwolek, R. E. Peterson, O. L. Shortwell, and C. W. Hesseltine .....	505
Binding of Phytic Acid to Glycinin. K. Okubo, D. V. Myers, and G. A. Iacobucci .....	513
Baking Studies on the Pin-Milled and Air-Classified Flour from Four Hard Red Spring Wheat Varieties. M. Hayashi, B. L. D'Appolonia, and W. C. Shuey .....	525
Effect of Some Wheat Mill-Fractions on Blood and Liver Lipids in Cholesterol-Fed Rats. G. S. Ranhotra, R. J. Loewe, and L. V. Puyat .....	540
Removal of Pigment Glands (Gossypol) from Cottonseed. H. K. Gardner, Jr., R. H. Hron, Sr., and H. L. E. Vix .....	549
Effect of Type of Fat on Starch Pastes Containing Glycerol Monostearate. F. T. Orthofer .....	561
Studies of Glutenin. VIII. Subunit Composition at Different Stages of Grain Maturity. K. Khan and W. Bushuk .....	566

Effects of Nitrogen Fertilizer on Malting Quality of Widely Varying Barley Cultivars. <i>Y. Pomeranz, N. N. Standridge, E. A. Hockett, D. M. Wesenberg, and G. D. Booth</i> .....	574
Changes in Free Amino Acids, Carbohydrates, and Proteins of Maturing Seeds from Various Peanut ( <i>Arachis hypogaea</i> L.) Cultivars. <i>S. M. M. Basha, J. P. Cherry, and C. T. Young</i> .....	586
Note on Seed Coat Effects on Color and Flavor of Fababean Flours. <i>E. Hoehn, M. Vaisey, and A. F. Medeiros</i> .....	597
Note on the Isolation of Sorghum Husk Polysaccharides and Fractionation of Hemicellulose. <i>B. G. R. Woolard, L. Novellie, and S. J. Van Der Walt</i> .....	601
Communication to the Editor. Separation of Glutenin from Gliadin by Ultracentrifugation. <i>D. R. Goforth and K. F. Finney</i> .....	608
Communication to the Editor. Absence of Carbohydrate in Celiac-Toxic A-Gliadin. <i>J. E. Bernardin, R. M. Saunders, and D. D. Kasarda</i> .....	612

## VOLUME 53, NUMBER 5, SEPTEMBER-OCTOBER 1976

### CONTENTS

### PAGE

Improved Sucrose Esters in Breadmaking. <i>O. K. Chung, Y. Pomeranz, D. R. Goforth, M. D. Shogren, and K. F. Finney</i> .....	615
Development of a Yeast-Leavened Rice-Bread Formula. <i>K. D. Nishita, R. L. Roberts, M. M. Bean, and B. M. Kennedy</i> .....	626
Studies on the Breadmaking Properties of Wheat-Flour Nonpolar Lipids. <i>V. A. DeStefanis and J. G. Ponte, Jr.</i> .....	636
The Rice Scutellum: Studies by Scanning Electron Microscopy and Electron Microprobe X-Ray Analysis. <i>K. Tanaka, M. Ogawa, and Z. Kasai</i> .....	643
A Review of Methodology for Emulsification Properties of Plant Proteins. <i>G. Pusk</i> .....	650
Heat-Moisture Effects on Wheat Flour. II. An Evaluation Study of Heat-Processing Effects on Flour Proteins by Digestive Enzymes—Pepsin, Trypsin, and Trypsin-Carboxypeptidase-B. <i>L. Hansen and P. Johnston</i> .....	656
The Effects of Dough Formation and Baking on Iron Enrichment of Bread as Studied by Electron Paramagnetic Resonance. <i>J. J. Windle, C. C. Nimmo, and Ellen J.-L. Lew</i> .....	671
Effect of Substituting Glucose for Sucrose in Baked, Wheat-Flour Based Diets on Growth and Liver Composition of Rats. <i>D. R. Landes and J. Miller</i> .....	678
Mineral Composition of Developing Wheat, Rye, and Triticale. <i>K. Lorenz and F. W. Reuter</i> .....	683
Physical Properties and Biological Evaluation of High-Lysine Maize. <i>P. Van Twisk, G. V. Quicke, and H. O. Gevers</i> .....	692
Studies on Corn Proteins. IX. Comparison of the Amino Acid Composition of Landry-Moureaux and Paulis-Wall Endosperm Fractions. <i>P. S. Misra, E. T. Mertz, and D. V. Glover</i> .....	699
Studies on Corn Proteins. X. Polypeptide Molecular-Weight Distribution in Landry-Moureaux Fractions of Normal and Mutant Endosperms. <i>P. S. Misra, E. T. Mertz, and D. V. Glover</i> .....	705
Comparison of Bran and Endosperm Pentosans in Immature and Mature Wheat. <i>B. L. D'Appolonia and L. A. MacArthur</i> .....	711
Pearl Millet. II. Partial Characterization of Starch and Use of Millet Flour in Breadmaking. <i>S. M. Badi, R. C. Hosney, and P. L. Finney</i> .....	718
A Model Substance and Improved Control of Heating for Moisture Analysis of Cereals. <i>Y. Malkki and M. Salminen</i> .....	725
Use of Sorghum and Pearl Millet Flours in Cookies. <i>S. M. Badi and R. C. Hosney</i> .....	733

The Chemical, Functional, and Nutritional Characterization of Protein Concentrates from Distiller's Grains. <i>L. D. Satterlee, D. M. Vavak, R. Abdul-Kadir, and J. G. Kendrick</i> .....	739
Comparative Studies of Protein and Amino Acid Changes in Peanuts Infected with <i>Neurospora sitophila</i> and <i>Rhizopus oligosporus</i> . <i>J. P. Cherry and L. R. Beuchat</i> .....	750
Changes in Barley Peroxidase Activity during Kernel Development. <i>D. E. LaBerge and J. E. Kruger</i> .....	762
A Note on Carbohydrates in the IIS Globulin of Soybean Seeds. <i>I. Koshiyama and D. Fukushima</i> .....	768
Bioavailability of Magnesium from Wheat Flour and Various Organic and Inorganic Salts. <i>G. S. Ranhotra, R. J. Loewe, and L. V. Puyat</i> .....	770
Physicochemical Characterization of Barley Lipoyxygenase. <i>E. C. Lulai and C. W. Baker</i> .....	777
Nonfat Dry Milk Fractions in Breading. I. Effect on Loaf Volume. <i>R. S. Ling, R. C. Hoseney, and P. L. Finney</i> .....	787
A Note on the Formation of $\alpha$ -Amylase in De-embryonated Barley Kernels. <i>A. W. MacGregor</i> .....	792
A Note on the Semiautomated Determination of Catalase in Wheat. <i>J. E. Kruger</i> .....	796
A Note on an Improved Method of Analysis for Determining Fat Acidity in Corn Grits. <i>R. E. Schulze</i> .....	801
Communication to the Editor. Relation between Ash and Protein Contents of Flour Mill Streams Determined with the InfraAlyzer and by Standard Approved Methods. <i>C. A. Watson, Gloria Etchevers, and W. C. Shuey</i> .....	803
Albumin $\alpha$ -Amylase Inhibitor Families from Wheat Flour. <i>R. DePonte, R. Parlamenti, T. Petrucci, V. Silano, and M. Tomasi</i> .....	805
Erratum (Vol. 53, p. 610, D. R. Goforth and K. F. Finney) .....	820

## VOLUME 53, NUMBER 6, NOVEMBER-DECEMBER 1976

### CONTENTS

### PAGE

Calorimetric Studies on the Swelling of Rice. II. Effect of Storage Time on Heat of Swelling. <i>T. Kanemitsu and K. Miyagawa</i> .....	821
Dehulling Cereal Grains and Grain Legumes for Developing Countries. I. Quantitative Comparison between Attrition- and Abrasive-Type Mills. <i>R. D. Reichert and C. G. Youngs</i> .....	829
Amino Acid Composition of Barley Kernels from Different Parts of the Spike. <i>Y. Pomeranz, D. M. Wesenberg, R. T. Smith, G. S. Robbins, and J. T. Gilbertson</i> .....	839
A Method For Instrumental Measurement of Barley Color. <i>G. G. Etchevers, O. J. Banasik, and C. A. Watson</i> .....	846
The Vitamins of Triticale, Wheat, and Rye. <i>P. Michela and K. Lorenz</i> .....	853
Improved Shelf-Life at Room Temperature of Canned Rice Modified by Cross-Linking. <i>J. E. Rutledge and M. N. Islam</i> .....	862
The Phytic Acid-Total Phosphorus Relationship in Barley, Oats, Soybeans, and Wheat. <i>G. M. Lolas, N. Palamidis, and P. Markakis</i> .....	867
Note on a Simplified Procedure for the Purification of Wheat-Flour Pentosans. <i>S. K. Kim and B. L. D'Appolonia</i> .....	871
Composition of Invertases from Germinated Barley. <i>N. Prentice and G. S. Robbins</i> .....	874
Determination of Azodicarbonamide in Wheat Flour. <i>E. D. Weak, R. C. Hoseney, and P. A. Seib</i> .....	881
Endosperm Protein Formation during Kernel Development of Wild Type and a High-Lysine Barley Mutant. <i>A. Brandt</i> .....	890
Soy Protein Solubility: The Effect of Experimental Conditions on the Solubility of Soy Protein Isolates. <i>J. L. Shen</i> .....	902
A Computerized Method for Evaluating Durum Wheat Quality. <i>J. W. Dick and W. C. Shuey</i> .....	910

The Carbohydrates of Various Pin-Milled and Air-Classified Flour Streams. I. Sugar Analyses. <i>L. A. MacArthur and B. L. D'Appolonia</i> .....	916
Air Classification of Field Peas and Horsebean Flours: Chemical Studies of Starch and Protein Fractions. <i>J. R. Vose, M. J. Basterrechea, P. A. J. Gorin, A. J. Finlayson, and C. G. Youngs</i> .....	928
Iron Enrichment of Dry-Milled Corn Products. <i>R. A. Anderson, C. Vojnovich, and G. N. Bookwalter</i> .....	937
Note on Protein Distribution within Oat Kernels of Single Cultivars that Differ in Protein Concentration. <i>V. L. Youngs and K. D. Gilchrist</i> .....	947
Wild Rice: Nutritional Review. <i>R. A. Anderson</i> .....	949
Classifying Malt by Sieving and Air Centrifuging-Elutriating Techniques. <i>Y. Pomeranz, K. F. Finney, L. C. Bolte, and M. D. Shogren</i> .....	956
Note on Vitamins and Trace Elements in Feeds Derived from the Wet-Milling of Corn. <i>R. A. Reiners and D. W. Howland</i> .....	964
A Comparison of the Carbohydrate Composition of Legume Seeds: Horsebeans, Peas, and Lupines. <i>Jutta Cerning-Beroard and Aliette Filiatre</i> .....	968
A Note on the Characterization of Cryomilled Wheat Flour by Scanning Electron Microscopy. <i>L. T. Fan, K. H. Hsu, and T. Kobayashi</i> .....	979
Limited Moisture Canning of Rice—Effects of Cross-Linking. <i>J. E. Rutledge and M. N. Islam</i> .....	982
Quality Characteristics of Soft Wheats and Their Use in Japan. I. Methods of Assessing Wheat Suitability for Japanese Products. <i>S. Nagao, S. Imai, T. Sato, Y. Kaneko, and H. Otsubo</i> .....	988
Effects of Interactions among Flour Lipids, Other Flour Fractions, and Water on Cookie Quality. <i>W. T. Yamazaki and J. R. Donelson</i> .....	998
Author Index, Vol. 53 .....	1006
Subject Index, Vol. 53 .....	1012
Contents Index, Vol. 53 .....	1021

network. If this action could take place among isolated gluten fractions in a sugar solution (and some preliminary work shows this to be possible), then gluten perhaps could form a network that gives structure to cookies. Such a possibility may explain why both unfractionated flour and fractionated components can form a good cookie structure under appropriate conditions.

The formation of normal cookies from a dry blend of fractions may result, in part, from the effect of the lipids on all the components, not only on the dry fraction to which they were applied. Kissell *et al.* (2) showed that normal cookies could be produced whether the lipids were added to the shortening phase of the cookie mix or added directly to the extracted flour. Thus, lipids added to the dried fractions appear to be taken up by the shortening in the cookie dough during the mixing stage and redistributed so that the functionality of the lipids as surfactant would be extended to all the fractions.

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# INDEX TO VOLUME 53

## AUTHOR INDEX

- Abdul-Kadir, R.** (see L. D. Satterlee) . . . 739
- Adams, C. A., L. Novellie, and N. v. d. W. Liebenberg.** Biochemical properties and ultrastructure of protein bodies isolated from selected cereals . . . 1
- Allen, J. E.** (see J. F. Chabot) . . . 85
- Amoa, B., and H. G. Muller.** Studies on kenkey with particular reference to calcium and phytic acid . . . 365
- Anderson, R. A.** Wild rice: Nutritional review . . . 949
- \_\_\_\_\_, **C. Vojnovich, and G. N. Bookwalter.** Iron enrichment of dry-milled corn products . . . 937
- \_\_\_\_\_, (see A. C. Stringfellow) . . . 51
- Arneson, V. G.** (see L. F. Hood) . . . 282
- Badi, S. M., and R. C. Hosney.** Use of sorghum and pearl millet flours in cookies . . . 733
- \_\_\_\_\_, \_\_\_\_\_, and **A. J. Casady.** Pearl millet. I. Characterization by SEM, amino acid analysis, lipid composition, and prolamine solubility . . . 478
- \_\_\_\_\_, \_\_\_\_\_, and **P. L. Finney.** Pearl millet. II. Partial characterization of starch and use of millet flour in bread-making . . . 718
- Bains, G. S.** (see K. A. Tara) . . . 28
- Baker, C. W.** (see E. C. Lulai) . . . 777
- Banasik, O. J.** (see G. G. Etchevers) . . . 846
- Basha, S. M. M., J. P. Cherry, and C. T. Young.** Changes in free amino acids, carbohydrates, and proteins of maturing seeds from various peanut (*Arachis hypogaea* L.) cultivars . . . 586
- Basterrechea, M. J.** (see J. R. Vose) . . . 928
- Bauer, A.** (see D. E. Walsh) . . . 469
- Bax, B. J.** (see S. H. C. Lin) . . . 153
- Bean, M. M., M. M. Hanamoto, D. K. Mecham, D. G. Guadagni, and D. A. Fellers.** Soy-fortified wheat-flour blends. II. Storage stability of complete blends . . . 397
- \_\_\_\_\_, **D. K. Mecham, M. M. Hanamoto, and A. P. Mossman.** Storage stability of protein-fortified blend A containing sodium stearoyl-2-lactylate . . . 376
- \_\_\_\_\_, (see D. K. Mecham) . . . 405
- \_\_\_\_\_, (see K. D. Nishita) . . . 626
- Bennett, G. A., A. J. Peplinski, O. L. Brekke, L. K. Jackson, and W. R. Wichser.** Zearalenone: Distribution in dry-milled fractions of contaminated corn . . . 299
- Bernardin, J. E., R. M. Saunders, and D. D. Kasarda.** Communication to the editor. Absence of carbohydrate in celiac-toxic A-gliadin . . . 612
- Beuchat, L. R.** (see J. P. Cherry) . . . 750
- Bolte, L. C.** (see Y. Pomeranz) . . . 956
- Bookwalter, G. N.** (see R. A. Anderson) . . . 937
- Booth, G. D.** (see Y. Pomeranz) . . . 574
- \_\_\_\_\_, (see C. A. Watson) . . . 214
- Boyer, C. D., J. C. Shannon, D. L. Garwood, and R. G. Creech.** Changes in starch granule size and amylose percentage during kernel development in several *Zea mays* L. genotypes . . . 327
- Brandt, A.** Endosperm protein formation during kernel development of wild type and a high-lysine barley mutant . . . 890
- Brekke, O. L.** (see G. A. Bennett) . . . 299
- Bressani, R.** (see M. R. Molina) . . . 134
- Brockman, R.** (see R. Srisuthep) . . . 110
- Bushuk, W.** (see D. A. Dohan) . . . 91
- \_\_\_\_\_, (see K. Khan) . . . 566
- Carville, D.** (see C. A. Watson) . . . 214
- Casady, A. J.** (see S. M. Badi) . . . 478
- Castro, C. E., S. P. Yang, and M. L. Harden.** Supplemental value of liquid cyclone processed cottonseed flour on the proteins of soybean products and cereals . . . 291
- Cater, C. M.** (see M. N. Khan) . . . 388
- Cerning-Beroard, Jutta, and Aliette Filatre.** A comparison of the carbohydrate composition of legume seeds: Horsebeans, peas, and lupines . . . 968
- Chabot, J. F., L. F. Hood, and J. E. Allen.** Effect of chemical modifications on the ultrastructure of corn, waxy maize, and tapioca starches . . . 85
- Cherry, J. P., and L. R. Beuchat.** Comparative studies of protein and amino acid changes in peanuts infected with *Neurospora sitophila* and *Rhizopus oligosporus* . . . 750
- \_\_\_\_\_, (see M. M. Basha) . . . 586
- Chung, O. K., Y. Pomeranz, D. R. Goforth, M. D. Shogren, and K. F. Finney.** Improved sucrose esters in breadmaking . . . 615
- Clark, G. A.** (see B. N. Harrison) . . . 78
- Cole, E. W., H. Ng, and D. K. Mecham.** Some chemical and physical properties of the mercuric chloride-solubilized gel protein from different wheat varieties . . . 250
- Connor, M. A., R. M. Saunders, and G. O. Kohler.** Rice bran protein concentrates obtained by wet alkaline extraction . . . 488

- Cook, L. J. (see W. Minett) ..... 41
- Craddock, J. C. (see Y. Pomeranz) ..... 497
- Crech, R. G. (see C. D. Boyer) ..... 327
- (see D. L. Garwood) ..... 355
- Daigger, G. C. (see R. A. Stermer) ..... 20
- (see C. A. Watson) ..... 214
- Dalby, A., and C. Y. Tsai. Lysine and tryptophan increases during germination of cereal grains ..... 222
- D'Appolonia, B. L., and L. A. MacArthur. Comparison of bran and endosperm pentosans in immature and mature wheat ..... 711
- (see M. Hayashi) ..... 525
- (see K. Kim) ..... 871
- (see L. A. MacArthur) ..... 916
- DePonte, R., R. Parlamenti, T. Petrucci, V. Silano, and M. Tomasi. Albumin  $\alpha$ -amylase inhibitor families from wheat flour ..... 805
- DeStefanis, V. A., and J. G. Ponte, Jr. Studies on breadmaking properties of wheat-flour nonpolar lipids ..... 636
- Dick, J. W., and W. C. Shuey. A computerized method for evaluating durum wheat quality ..... 910
- Dikeman, E. (see C. A. Watson) ..... 214
- Dohan, D. A., K. G. Standing, and W. Bushuk. A new method of analysis of protein content in grain by protein activation ..... 91
- Donaldson, G. L. (see A. C. Stringfellow) ..... 51
- Donelson, J. R. (see W. T. Yamazaki) ..... 998
- Eslick, R. F. (see K. J. Goering) ..... 174
- Etchevers, G. G., O. J. Banasik, and C. A. Watson. A method for instrumental measurement of barley color ..... 846
- (see C. A. Watson) ..... 803
- Fan, L. T., K. H. Hsu, and T. Kobayashi. A note on the characterization of cryomilled wheat flour by scanning electron microscopy ..... 979
- Fan, T. Y., F. W. Sosulski, and N. W. Hamon. New techniques for preparation of improved sunflower protein concentrates ..... 118
- Fellers, D. A., A. P. Mossman, P. H. Johnston, and E. L. Wheeler. Mechanical debranning of whole-kernel wheat. III. Composition, cooking characteristics, and storage stability ..... 308
- (see M. M. Bean) ..... 397
- (see D. K. Mecham) ..... 405
- Filiatre, Alette (see Jutta Cerning-Beroard) ..... 968
- Finlayson, A. J. (see J. R. Vose) ..... 928
- Finney, K. F., Y. Pomeranz, and R. C. Hosney. Effect of solvent extraction on lipid composition, mixing time, and bread loaf volume ..... 383
- (see O. K. Chung) ..... 615
- (see P. L. Finney) ..... 126
- (see D. R. Goforth) ..... 608
- (see S. K. Patil) ..... 347
- (see Y. Pomeranz) ..... 956
- Finney, P. L., C. D. Magoffin, R. C. Hosney, and K. F. Finney. Short-time baking systems. I. Interdependence of yeast concentration, fermentation time, proof time, and oxidation requirement ..... 126
- (see S. M. Badi) ..... 718
- (see R. S. Ling) ..... 787
- Fritz, J. C. (see B. N. Harrison) ..... 78
- Fukushima, D. (see I. Koshiyama) ..... 768
- Gardner, H. K., Jr., R. H. Hron, Sr., and H. L. E. Vix. Removal of pigment glands (gossypol) from cottonseed ..... 549
- Garwood, D. L., J. C. Shannon, and R. G. Crech. Starches of endosperms possessing different alleles at the *amylose-extender* locus in *Zea mays* L. .... 355
- (see C. D. Boyer) ..... 327
- Gevers, H. O. (see P. Van Twisk) ..... 692
- Gilbertson, J. T. (see Y. Pomeranz) ..... 497, 839
- Gilchrist, K. D. (see V. L. Youngs) ..... 947
- Glover, D. V. (see P. S. Misra) ..... 699, 705
- Goering, K. J., and R. F. Eslick. Barley starch. VI. A self-liquefying waxy barley starch ..... 174
- Goforth, D. R., and K. F. Finney. Communication to the editor. Separation of glutenin from gliadin by ultracentrifugation ..... 608
- (see O. K. Chung) ..... 615
- Gorin, P. A. J. (see J. R. Vose) ..... 928
- Guadagni, D. G. (see M. M. Bean) ..... 397
- (see D. K. Mecham) ..... 405
- Hamon, N. W. (see T. Y. Fan) ..... 118
- Hanamoto, M. M. (see M. M. Bean) ..... 376, 397
- (see D. K. Mecham) ..... 405
- Hansen, L., and P. Johnston. Heat-moisture effects on wheat flour. II. An evaluation study of heat-processing effects on flour proteins by digestive enzymes—pepsin, trypsin, and trypsin-carboxypeptidase-B ..... 656

- Harden, M. L.** (see C. E. Castro) ..... 291
- Harrison, B. N., G. W. Pla, G. A. Clark, and J. C. Fritz.** Selection of iron sources for cereal enrichment ..... 78
- Hayashi, M., B. L. D'Appolonia, and W. C. Shuey.** Baking studies on the pin-milled and air-classified flour from four hard red spring wheat varieties ..... 525
- Hernandez, H. H.** (see D. E. Walsh) ... 469
- Hesseltine, C. W.** (see E. B. Lillehoj) ... 505
- Hibberd, G. E., and N. S. Parker.** Gas-pressure-volume-time relationships in fermenting doughs. I. Rate of production and solubility of carbon dioxide in dough ..... 338
- Hockett, E. A.** (see Y. Pomeranz) ..... 574
- Hoehn, E., M. Vaisey, and A. F. Medeiros.** Note on seed coat effects on color and flavor of fababean flours ..... 597
- Hood, L. F., and V. G. Arneson.** *In vitro* digestibility of hydroxypropyl distarch phosphate and unmodified tapioca starch ..... 282
- Hoseney, R. C.** (see S. M. Badi) ..... 478, 718, 733  
     \_\_\_\_\_ (see K. F. Finney) ..... 383  
     \_\_\_\_\_ (see P. L. Finney) ..... 126  
     \_\_\_\_\_ (see R. S. Ling) ..... 787  
     \_\_\_\_\_ (see E. D. Weak) ..... 881
- Howland, D. W.** (see R. A. Reinert) ... 964
- Hron, R. H. Sr.** (see H. K. Gardner, Jr.) ..... 549
- Hsu, K. H.** (see L. T. Fan) ..... 979
- Huebner, F. R., and J. S. Wall.** Fractionation and quantitative differences of glutenin from wheat varieties varying in baking quality ..... 258
- Hunt, W. H., R. C. Semper, and E. B. Liebe.** Incidence of aflatoxin in corn and a field method for aflatoxin analysis ..... 227
- Iacobucci, G. A.** (see K. Okubo) ..... 513
- Imai, S.** (see S. Nagao) ..... 988
- Irvine, G. N.** (see B. Marchylo) ..... 157
- Islam, M. N.** (see J. E. Rutledge) . 862, 982
- Jackson, L. K.** (see G. A. Bennett) .... 299
- Johnson, J. A.** (see R. Srisuthet) ..... 110
- Johnston, P. H.** (see D. A. Fellers) .... 308  
     \_\_\_\_\_ (see L. Hansen) ..... 656
- Kachru, R. P., and R. K. Matthes.** Kinetics of batch drying of deep-bed rough rice using dimensional analysis ..... 61
- Kaneko, Y.** (see S. Nagao) ..... 988
- Kanemitsu, T., and K. Miyagawa.** Calorimetric studies on the swelling of rice. II. Effect of storage time on heat of swelling ..... 821
- Kasai, Z.** (see K. Tanaka) ..... 643
- Kasarda, D. D.** (see J. E. Bernardin) ... 612
- Kendrick, J. G.** (see L. D. Satterlee) ... 739
- Kennedy, B. M.** (see K. D. Nishita) ... 626
- Khaleeluddin, K.** (see N. E. Lloyd) .... 270
- Khan, K., and W. Bushuk.** Studies of glutenin. VIII. Subunit composition at different stages of grain maturity ..... 566
- Khan, M. N., J. T. Lawhon, L. W. Rooney, and C. M. Cater.** Bread-baking properties of cottonseed protein concentrates prepared from solvent-extracted glandless cottonseed flour ..... 388
- Kim, S. K., and B. L. D'Appolonia.** Note on a simplified procedure for the purification of wheat-flour pentosans ..... 871
- Kingswood, K.** (see N. L. Stenvert) .... 141
- Kissell, L. T., and K. Lorenz.** Performance of triticate flours in tests for soft wheat quality ..... 233
- Kobayashi, T.** (see L. T. Fan) ..... 979
- Kohler, G. O.** (see M. A. Connor) .... 488
- Koshiyama, I., and D. Fukushima.** A note on carbohydrates in the IIS globulin of soybean seeds ..... 768
- Kruger, J. E.** Changes in the polyphenol oxidases of wheat during growth and maturation ..... 201  
     \_\_\_\_\_ . A note on the semiautomated determination of catalase in wheat .... 796  
     \_\_\_\_\_ (see D. E. LaBerge) ..... 762  
     \_\_\_\_\_ (see B. Marchylo) ..... 157
- Kuninori, T., J. Nishiyama, and H. Matsumoto.** Effect of mushroom extract on the physical properties of dough .... 420
- Kwolek, W. F.** (see E. B. Lillehoj) ..... 505
- LaBerge, D. E., and J. E. Kruger.** Changes in barley peroxidase activity during kernel development ..... 762
- Landes, D. R., and J. Miller.** Effect of substituting glucose for sucrose in baked, wheat-flour based diets on growth and liver composition of rats ..... 678
- Lawhon, J. T.** (see M. N. Khan) ..... 388
- Lew, Ellen J.-L.** (see J. J. Windle) .... 671
- Liebe, E. B.** (see W. H. Hunt) ..... 227
- Liebenberg, N. v. d. W.** (see C. A. Adams) ..... 1
- Lillehoj, E. B., W. F. Kwolek, R. E. Peterson, O. L. Shotwell, and C. W. Hesseltine.**

- Aflatoxin contamination, fluorescence, and insect damage in corn infected with *Aspergillus flavus* before harvest .... 505
- Lin, S. H. C., B. J. Bax, A. Yang, and C. V. Morr. Note on a light microscope technique to preview specimen mountings for scanning electron microscopy ..... 153
- Ling, R. S., R. C. Hosney, and P. L. Finney. Nonfat dry milk fractions in breadmaking. I. Effect on loaf volume. .... 787
- Lloyd, N. E., and K. Khaleeluddin. A kinetic comparison of *Streptomyces* glucose isomerase in free solution and adsorbed on DEAE-cellulose. .... 270
- Loewe, R. J. (see G. S. Ranhotra). .... 540, 770
- Lolas, G. M., N. Palamidis, and P. Markakis. The phytic acid-total phosphorus relationship in barley, oats, soybeans, and wheat ..... 867
- Lorenz, K., and F. W. Reuter. Mineral composition of developing wheat, rye, and triticale ..... 683  
 (see L. T. Kissell) ..... 233  
 (see P. Michela) ..... 853
- Lulai, E. C., and C. W. Baker. Physicochemical characterization of barley lipoxigenase ..... 777
- MacArthur, L. A., and B. L. D'Appolonia. The carbohydrates of various pin-milled and airclassified flour streams. I. Sugar analyses ..... 916  
 (see B. L. D'Appolonia) ... 711
- MacGregor, A. W. A note on the formation of  $\alpha$ -amylase in de-embryonated barley kernels ..... 792
- MacRitchie, F. The liquid phase of dough and its role in baking. .... 318
- Magoffin, C. D. (see P. L. Finney) ... 126
- Mäkki, Y., and M. Salminen. A model substance and improved control of heating for moisture analysis of cereals ..... 725
- Marchylo, B., J. E. Kruger, and G. N. Irvine.  $\alpha$ -Amylase from immature hard red spring wheat. I. Purification and some chemical and physical properties .... 157
- Markakis, P. (see G. M. Lolas) ..... 867
- Matsumoto, H. (see T. Kuninori) ..... 420
- Matthes, R. K. (see R. P. Kachru) ..... 61
- Matthews, J., and J. J. Spadaro. Breakage of long-grain rice in relation to kernel thickness. .... 13
- Mayorga, I. (see M. R. Molina) ..... 134
- McComber, D., and E. M. Miller. Differences in total lipid and fatty acid composition of doughnuts as influenced by lecithin, leavening agent, and use of frying fat ..... 101
- McDonald, C. E. (see K.-Y. Wu) ..... 242
- Mecham, D. K., M. M. Hanamoto, M. M. Bean, D. A. Fellers, and D. G. Guadagni. Soy-fortified wheat-flour blends. III. Storage stability of ingredients and incomplete blends ..... 405  
 (see M. M. Bean) ..... 376, 397  
 (see E. W. Cole) ..... 250
- Medeiros, A. F. (see E. Hoehn) ..... 597
- Mertz, E. T. (see P. S. Misra) ..... 699, 705
- Michela, P., and K. Lorenz. The vitamins of triticale, wheat, and rye ..... 853
- Miller, E. M. (see D. McComber) ..... 101
- Miller, J. Utilization of iron from enriched wheat bread by normal and anemic rats ..... 33  
 Uncooked grain corn as a source of iron for normal and anemic rats .. 413  
 (see D. R. Landes) ..... 678
- Minett, W., R. A. Orth, and L. J. Cook. Methyl bromide fumigation. I. Effect of high dosages on breadmaking quality and germination of wheat ..... 41
- Misra, R. S., E. T. Mertz, and D. V. Glover. Studies on corn proteins. IX. Comparison of the amino acid composition of Landry-Moureaux and Paulis-Wall endosperm fractions ..... 699  
 , and .....  
 Studies on corn proteins. X. Polypeptide molecular-weight distribution in Landry-Moureaux fractions of normal and mutant endosperms ..... 801
- Miyagawa, K. (see T. Kanemitsu) ..... 725
- Molina, M. R., I. Mayorga, and R. Bressani. Production of high-protein quality pasta products using a semolina-corn-soy flour mixture. II. Some physicochemical properties of the untreated and heat-treated corn flour and of the mixtures studied ..... 134
- Morr, C. V. (see S. H. C. Lin) ..... 153
- Moseman, J. G. (see Y. Pomeranz) ..... 497
- Mossman, A. P. (see M. M. Bean) ..... 376  
 (see D. A. Fellers) ..... 308
- Muller, H. G. (see B. Amoa) ..... 365
- Myers, D. V. (see K. Okubo) ..... 513
- Nagao, S., S. Imai, T. Sato, Y. Kaneko, and H. Otsubo. Quality characteristics of soft wheats and their use in Japan. I. Methods of assessing wheat suitability for Japanese products ..... 988
- Ng, H. (see E. W. Cole) ..... 250
- Nimmo, C. C. (see J. J. Windle) ..... 671
- Nishita, K. D., R. L. Roberts, M. M. Bean,

- and B. M. Kennedy. Development of a yeast-leavened rice-bread formula ... 626
- Nishiyama, J. (see T. Kuninori) ..... 420
- Noguchi, G., M. Shinya, K. Tanaka, and T. Yoneyama. Correlation of dough stickiness with texturometer reading and with various quality parameters ..... 72
- Novellie, L. (see C. A. Adams) ..... 1
- \_\_\_\_\_ (see G. R. Woolard) ..... 601
- Ogawa, M. (see K. Tanaka) ..... 643
- Okubo, K., D. V. Myers, and G. A. Iacobucci. Binding of phytic acid to glycinin ... 513
- Orth, R. A. (see W. Minett) ..... 41
- Orthofer, F. T. Effect of type of fat on starch pastes containing glycerol mono-stearate ..... 549
- Otsubo, H. (see S. Nagao) ..... 988
- Palamidis, N. (see G. M. Lolas) ..... 867
- Parker, N. S. (see G. E. Hibberd) ..... 338
- Parlamenti, R. (see R. DePonte) ..... 805
- Patil, S. K., K. F. Finney, M. D. Shogren, and C. C. Tsen. Water-soluble pentosans of wheat flour. III. Effect of water-soluble pentosans on loaf volume of reconstituted gluten and starch doughs. .... 347
- Peplinski, A. J. (see G. A. Bennett) ... 299
- Peterson, R. E. (see E. B. Lillehoj) .... 505
- Petrucchi, T. (see R. DePonte) ..... 805
- Pla, G. W. (see B. N. Harrison) ..... 78
- Pomeranz, Y., K. F. Finney, L. C. Bolte, and M. D. Shogren. Classifying malt by sieving and air centrifuging-elutriating techniques ..... 956
- \_\_\_\_\_, G. S. Robbins, R. T. Smith, J. C. Craddock, J. T. Gilbertson, and J. G. Moseman. Protein content and amino acid composition of barleys from the world collection ..... 497
- \_\_\_\_\_, N. N. Standridge, E. A. Hockett, D. M. Wesenberg, and G. D. Booth. Effects of nitrogen fertilizer on malting quality of widely varying barley cultivars ..... 574
- \_\_\_\_\_, D. M. Wesenberg, R. T. Smith, G. S. Robbins, and J. T. Gilbertson. Amino acid composition of barley kernels from different parts of the spike ..... 839
- \_\_\_\_\_ (see O. K. Chung) ..... 615
- \_\_\_\_\_ (see K. F. Finney) ..... 383
- Ponte, J. G., Jr. (see V. A. DeStefanis) ..... 636
- Pour-El, A., and T. S. Swenson. Gelation parameters of enzymatically modified soy protein isolates ..... 438
- Prabhavathi, C. (see S. R. Shurpalekar) ..... 457
- Prentice, N., and G. S. Robbins. Composition of invertases from germinated barley. 874
- Preston, K. R., and W. Woodbury. Properties of wheat gliadins separated by gel filtration ..... 180
- Puski, G. A review of methodology for emulsification properties of plant proteins. .... 650
- Puyat, L. V. (see G. S. Ranhotra) . 540, 770
- Quicke, G. V. (see P. Van Twisk) ..... 692
- Raghavendra Rao, M. R. (see B. S. Shastry) ..... 190
- Ranhotra, G. S., R. J. Loewe, and L. V. Puyat. Effect of some wheat mill-fractions on blood and liver lipids in cholesterol-fed rats ..... 540
- \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_. Bioavailability of magnesium from wheat flour and various organic and inorganic salts ..... 770
- Reichert, R. D., and C. G. Youngs. Dehulling cereal grains and grain legumes for developing countries. I. Quantitative comparison between attrition- and abrasive-type mills ..... 829
- Reiners, R. A., and D. W. Howland. Note on vitamins and trace elements in feeds derived from the wet-milling of corn. .... 964
- Reiss, J. Mycotoxins in foodstuffs. VII. Inactivation of patulin in whole wheat bread by sulfhydryl compounds ..... 150
- Reuter, F. W. (see K. Lorenz) ..... 683
- Robbins, G. S. (see Y. Pomeranz) . 497, 839
- \_\_\_\_\_ (see N. Prentice) ..... 874
- Roberts, R. L. (see K. D. Nishita) ..... 626
- Rooney, L. W. (see M. N. Khan) ..... 388
- Rutledge, J. E., and M. N. Islam. Improved shelf-life at room temperature of canned rice modified by cross-linking ..... 862
- \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_. Limited moisture canning of rice—effects of cross-linking. .... 982
- Salminen, M. (see Y. Mälkki) ..... 988
- Sato, T. (see S. Nagao) ..... 988
- Satterlee, L. D., D. M. Vavak, R. Abdulkadir, and J. G. Kendrick. The chemical, functional, and nutritional characterization of protein concentrates from distiller's grains ..... 739
- Saunders, R. M. (see J. E. Bernardin) . 612
- \_\_\_\_\_ (see M. A. Connors) ..... 488

- Schulze, R. E.** A note on an improved method of analysis for determining fat acidity in corn grits ..... 801
- Seib, P. A.** (see E. D. Weak) ..... 881
- Semper, R. C.** (see W. H. Hunt) ..... 227
- Shannon, J. C.** (see C. D. Boyer) ..... 327  
(see D. L. Garwood) ..... 355
- Shastri, B. S., and M. R. Raghavendra Rao.** Chemical studies on rice bran lipase . 190
- Shen, J. L.** Soy protein solubility: The effect of experimental conditions on the solubility of soy protein isolates ..... 902
- Shinya, M.** (see G. Noguchi) ..... 72
- Shogren, M. D.** (see O. K. Chung) ..... 615  
(see S. K. Patil) ..... 347  
(see Y. Pomeranz) ..... 956
- Shotwell, O. L.** (see E. B. Lillehoj) ..... 505
- Shuey, W. C.** Influence of wheat cultivars and environment on Agron values and flour ash ..... 429  
(see J. W. Dick) ..... 910  
(see M. Hayashi) ..... 525  
(see C. A. Watson) ..... 803
- Shurpalekar, S. R., and C. Prabhavathi.** Brabender farinograph, research extensometer, and Hilliff chapatti press as tools for standardization and objective assessment of chapatti dough ..... 457
- Silano, V.** (see R. DePonte) ..... 805
- Smith, R. T.** (see Y. Pomeranz) ... 497, 839
- Sosulski, F. W.** (see T. Y. Fan) ..... 118
- Spadaro, J. J.** (see J. Matthews) ..... 13
- Srisuthap, R., R. Brockman, and J. A. Johnson.** Infrared and Raman spectra of maltooligosaccharides ..... 110
- Standing, K. G.** (see D. A. Dohan) ..... 91
- Standridge, N. N.** (see Y. Pomeranz) .. 574
- Stenvert, N. L., and K. Kingswood.** An autoradiographic demonstration of the penetration of water into wheat during tempering ..... 141
- Stermer, R. A., and G. C. Daigger.** Measurement of the size and size distribution of milled rice ..... 20
- Stringfellow, A. C., J. S. Wall, G. L. Donaldson, and R. A. Anderson.** Protein and amino acid compositions of dry-milled and air-classified fractions of triticale grain ..... 51
- Swenson, T. S.** (see A. Pour-El) ..... 438
- Tanaka, K., M. Ogawa, and Z. Kasai.** The rice scutellum: Studies by scanning electron microscopy and electron microprobe X-ray analysis ..... 643  
(see G. Noguchi) ..... 72
- Tara, K. A., and G. S. Bains.** A note on the relation of sample size to Hagberg falling number values ..... 28
- Tomasi, M.** (see R. DePonte) ..... 805
- Tsai, C. Y.** (see A. Dalby) ..... 222
- Tsen, C. C.** (see S. K. Patil) ..... 347
- Vaisey, M.** (see E. Hoehn) ..... 597
- Van Der Walt** (see G. R. Wooldard) .... 601
- Van Twisk, P., G. V. Quicke, and H. O. Gevers.** Physical properties and biological evaluation of high-lysine maize ..... 692
- Vavak, D. M.** (see L. D. Satterlee) ... 739
- Vix, H. L. E.** (see H. K. Gardner, Jr.) . 549
- Vojnovich, C.** (see R. A. Anderson) ... 937
- Vose, J. R., M. J. Basterrechea, P. A. J. Gorin, A. J. Finlayson, and C. G. Youngs.** Air classification of field peas and horsebean flours: Chemical studies of starch and protein fractions ..... 928
- Wall, J. S.** (see F. R. Huebner) ..... 258  
(see A. C. Stringfellow) .... 51
- Walsh, D. E., H. H. Hernandez, and A. Bauer.** The relation of wheat nitrate reductase and soil nitrate to flour quality ..... 469
- Watson, C. A., D. Carville, E. Dikeman, G. Daigger, and G. D. Booth.** Evaluation of two infrared instruments for determining protein content of hard red winter wheat ..... 214  
(see Gloria Etchevers, and W. C. Shuey. Communication to the editor. Relation between ash and protein contents of flour mill streams determined with the InfraAnalyzer and by standard approved methods ..... 803  
(see G. G. Etchevers) ..... 846
- Weak, E. D., R. C. Hosney, and P. A. Seib.** Determination of azodicarbonamide in wheat flour ..... 881
- Wesenberg, D. M.** (see Y. Pomeranz) ..... 574, 839
- Wheeler, E. L.** (see D. A. Fellers) ..... 308
- Wichser, W. R.** (see G. A. Bennett) ... 299
- Windle, J. J., C. C. Nimmo, and Ellen J.-L. Lew.** The effects of dough formation and baking on iron enrichment of bread as studied by electron paramagnetic resonance ..... 671
- Woodbury, W.** (see K. R. Preston) .... 180
- Wooldard, G. R., L. Novellie, and S. J. Van Der Walt.** Note on the isolation of sorghum husk polysaccharides and fractionation of hemi-cellulose ..... 601
- Wu, K.-Y., and C. E. McDonald.** Effect of

nitrogen fertilizer on nitrogen fractions of wheat and flour ..... 242

**Yamazaki, W. T., and J. R. Donelson.** Effects of interactions among flour lipids, other flour fractions, and water on cookie quality ..... 998

**Yang, A.** (see S. H. C. Lin) ..... 153

**Yang, S. P.** (see C. E. Castro) ..... 291

**Yoneyama, T.** (see G. Noguchi) ..... 72

**Young, C. T.** (see S. M. M. Basha) ... 586

**Youngs, C. G.** (see R. D. Reichert) ... 829

\_\_\_\_\_ (see J. R. Vose) ..... 928

**Youngs, V. L., and K. D. Gilchrist.** Note on protein distribution within oat kernels of single cultivars that differ in protein concentration ..... 947

## SUBJECT INDEX

### Aflatoxin

contamination and fluorescence in corn infected with *Aspergillus flavus* before harvest (Lillehoj *et al.*) ..... 505

incidence in corn; a field method for analysis of (Hunt *et al.*) ..... 227

### Air classification

carbohydrates of air-classified flours (MacArthur and D'Appolonia) ..... 916

of barley malt (Pomeranz *et al.*) ..... 956

of dry-milled grain; protein and amino acid compositions of (Stringfellow *et al.*) .. 51

of field peas and horsebean flours (Vose *et al.*) ..... 928

### Amino acids

and protein changes in infected peanuts (Cherry and Beuchat) ..... 750

changes, in maturing peanut seeds (Basha *et al.*) ..... 586

in barley, during kernel development (Brandt) ..... 890

in barley kernels (Pomeranz *et al.*) ... 839

in barleys from the world collection (Pomeranz *et al.*) ..... 497

in wheat gliadin fractions (Preston and Woodbury) ..... 180

lysine and tryptophan increases during germination of cereal grains (Dalby and Tsai) ..... 222

supplemental value of liquid cyclone processed cottonseed flour on the proteins of soybean products and cereals (Castro *et al.*) ..... 291

### $\alpha$ -Amylase

in air-classified malt (Pomeranz *et al.*) ..... 956

inhibitors from wheat flour (DePonte *et al.*) ..... 805

synthesis in barley distal half-seeds, and isoenzyme pattern (MacGregor) .... 792

### Baking

effects of dough formation and baking on iron enrichment of bread, studied by electron paramagnetic resonance (Windle *et al.*) ..... 671

role of liquid phase of dough in (MacRitchie) ..... 318

short-time baking systems. I. Interdependence of yeast concentration, fermentation time, proof time, and oxidation requirement (Finney *et al.*) ..... 126

### Barley

amino acid composition, protein distribution, and weight distribution on spike (Pomeranz *et al.*) ..... 839

$\alpha$ -amylase synthesis, and  $\alpha$ -amylase isoenzymes (MacGregor) ..... 792

color; instrumental measurement of (Etchevers *et al.*) ..... 846

effects of nitrogen fertilizer on malting quality of (Pomeranz *et al.*) ..... 574

endosperm protein formation of (Brandt) ..... 890

from the world collection; amino acid content of (Pomeranz *et al.*) ..... 497

germinated; composition of invertases in (Prentice and Robbins) ..... 874

lipoxigenase; physicochemical characterization of (Lulai and Baker) ..... 777

malt; air classification of (Pomeranz *et al.*) ..... 956

peroxidase activity; changes in during kernel development (LaBerge and Kruger) ..... 762

phytic acid-total phosphorus relationship in (Lolas *et al.*) ..... 867

starch; self-liquefying (Goering and Eslick) ..... 174

### Bran

comparison of bran and endosperm pentosans in immature and mature wheat

- (D'Appolonia and MacArthur) ..... 711  
 composition and digestibility from pearled wheat (Fellers *et al.*) ..... 308  
 rice bran protein concentrates (Connor *et al.*) ..... 488
- Bread and breadmaking**  
 absorption of iron from, by rats (Miller) ..... 33  
 baking studies on pin-milled and air-classified flour from hard red spring wheat (Hayashi *et al.*) ..... 525  
 bread-baking properties of cottonseed protein concentrates (Khan *et al.*) ..... 388  
 effects of air-classified malt (Pomeranz *et al.*) ..... 956  
 properties of defatted and reconstituted wheat flour (Finney *et al.*) ..... 383  
 properties of wheat-flour nonpolar lipids (DeStefanis and Ponte) ..... 636  
 quality; as affected by methyl bromide fumigation of wheat (Minett *et al.*) ... 41  
 yeast-leavened; rice flour for (Nishita *et al.*) ..... 626
- Carbohydrates**  
 changes, in maturing peanut seeds (Basha *et al.*) ..... 586  
 comparison of bran and endosperm pentosans in immature and mature wheat (D'Appolonia and MacArthur) ..... 711  
 composition of legume seeds: Horsebeans, peas, and lupines (Cerning-Beroard and Filiatre) ..... 968  
 in IIS globulin of soybean seeds (Koshiyama and Fukushima) ..... 768  
 isolation of sorghum husk polysaccharides and fractionation of hemicellulose B (Woolard *et al.*) ..... 601  
 of various pin-milled and air-classified flour streams (MacArthur and D'Appolonia) ..... 916
- Cereal enrichment**; selection of iron sources for (Harrison *et al.*) ..... 78
- Corn**  
 a protein concentrate obtained from corn, wheat, and yeast via alcohol fermentation (Satterlee *et al.*) ..... 739  
 aflatoxin contamination and insect damage in corn before harvest (Lillehoj *et al.*) ..... 505  
 amino acids in high-lysine endosperm fractions (Misra *et al.*) ..... 699  
 as a source of iron for normal and anemic rats (Miller) ..... 413  
 feeds; vitamins and trace elements in (Reiners and Howland) ..... 964  
 flour, in pasta products; effect of heat treatment of in its characterization and those of flours (Molina *et al.*) ..... 134  
 grits; determining fat acidity in (Schulze) ..... 801  
 high-lysine maize; physical properties and biological evaluation of (Van Twisk *et al.*) ..... 692  
 incidence of aflatoxin in; a field method for analysis of (Hunt *et al.*) ..... 227  
 iron enrichment of dry-milled corn products (Anderson *et al.*) ..... 937  
 polypeptides in endosperm fractions (Misra *et al.*) ..... 705  
 starch changes during kernel development (Boyer *et al.*) ..... 327  
 starches of endosperms possessing different alleles at the *amylose-extender* locus in *Zea mays* L. (Garwood *et al.*) ..... 355  
 studies on kenkey (Amao and Muller) ..... 365  
 zearelenone-contaminated; dry-milled fractions of (Bennett *et al.*) ..... 299
- Cottonseed**; removal of pigment glands from (Gardner *et al.*) ..... 549
- Dehulling**; sorghum and millet (Reichert and Youngs) ..... 829
- Dough**  
 effect of mushroom extract on the physical properties of (Kuninori *et al.*) ..... 420  
 estimation of dough machining properties with texturometer (Noguchi *et al.*) ... 72  
 evaluation and standardization for chapattimaking (Shurpalekar and Prabhavathi) ..... 457  
 formation, and baking; effects of on iron enrichment of bread (Windle *et al.*) . 671  
 liquid phase of (MacRitchie) ..... 318  
 mixing; comparison of mixing times to protein fractions (Huebner and Wall) ... 258  
 rate of production and solubility of carbon dioxide in (Hibberd and Parker) ... 338
- Enzymes**  
 albumin  $\alpha$ -amylase inhibitors from wheat flour (DePonte *et al.*) ..... 805  
 catalase; determination of in wheat (Kruger) ..... 796  
 changes in barley peroxidase activity during kernel development (La Berge and Kruger) ..... 762

- changes in polyphenol oxidases of wheat during kernel growth and maturation (Kruger) ..... 201
- composition of invertases in germinated barley (Prentice and Robbins) ..... 874
- digestive; and heat-processing effects on flour proteins (Hansen and Johnston) ..... 656
- effect of mushroom tyrosinase on physical properties of dough (Kuninori *et al.*) ..... 420
- kinetic comparison of *Streptomyces* glucose isomerase (Lloyd and Khaleeluddin) ..... 270
- physicochemical characterization of barley lipoxygenase (Lulai and Baker) ..... 777
- protein isolates; gelation parameters of enzymatically modified (Pour-El and Swenson) ..... 438
- purification and properties (Marchylo *et al.*) ..... 157
- Errata**
- Goforth, D. R., and K. F. Finney (Vol. 53, p. 610) ..... 820
- Minett, W., R. A. Orth, and L. J. Cook (Vol. 53, p. 44) ..... 456
- Pomeranz, Y., R. A. Stermer, and E. Dikeman (Vol. 52, p. 853) ..... 213
- Fababean flours; seed coat effects on color and flavor (Hoehn *et al.*) ..... 597**
- Fatty acids**
- effect of type of fat on starch pastes containing glycerol monostearate (Orthoefer) ..... 561
- esters; differences in fat absorption by doughnuts (McComber and Miller) ..... 101
- physicochemical characterization of barley lipoxygenase (Lulai and Baker) ..... 777
- Fermentation; rate of production of carbon dioxide in dough (Hibberd and Parker) ..... 338**
- Fertilizer**
- nitrogen; effects on malting quality of barley (Pomeranz *et al.*) ..... 574
- relation of wheat nitrate reductase and soil nitrate to flour quality (Walsh *et al.*) ..... 469
- Flour**
- application of triticale to cookie and cake production (Kissell and Lorenz) ..... 233
- ash and protein contents, relation between (Watson *et al.*) ..... 803
- correlation between flour streams characteristics (Noguchi *et al.*) ..... 72
- determination of azodicarbonamide in (Weak *et al.*) ..... 881
- effect of heat treatment on some physicochemical properties of corn flour and flour mixtures for pasta products (Molina *et al.*) ..... 134
- influence of wheat cultivars and environment on Agtron values and flour ash (Shuey) ..... 429
- interactions among flour lipids, other flour fractions, and water, effect on cookie quality (Yamazaki and Donelson) ..... 998
- mercuric chloride-solubilized gel proteins in (Cole *et al.*) ..... 250
- nitrogen, protein, and nonprotein fractions (Wu and McDonald) ..... 242
- pin-milled and air-classified flour streams; carbohydrates (MacArthur and D'Appolonia) ..... 916
- pin-milled and air-classified hard red spring wheat; baking studies on (Hayashi *et al.*) ..... 525
- proteins; heat-processing effects on (Hansen and Johnston) ..... 656
- quality; the relation of wheat nitrate reductase and soil nitrate to (Walsh *et al.*) ..... 469
- rice, for breadmaking (Nishita *et al.*) ..... 626
- soy-fortified wheat-flour blends, incomplete (Mecham *et al.*) ..... 405
- wheat; effect of water-soluble pentosans on loaf volume of reconstituted gluten and starch doughs (Patil *et al.*) ..... 347
- wheat protein concentrate (Bean *et al.*) ..... 376
- wheat; soy-fortified blends (Bean *et al.*) ..... 397
- Food for Peace products**
- flour blend A (Bean *et al.*) ..... 376
- soy-fortified flours (Bean *et al.*) ..... 397
- soy-fortified flours; stability of ingredients and incomplete blends (Mecham *et al.*) ..... 405
- Genetics and breeding**
- endosperm genetic mutants in corn (Boyer *et al.*) ..... 327
- starches of endosperms possessing different alleles at the *amylose-extender* locus in *Zea mays* L. (Garwood *et al.*) ..... 355
- Germination; of cereal grains; lysine and tryptophan increases during (Dalby and Tsai) ..... 222**

**Gliadin**

- absence of carbohydrate in celiac-toxic A-gliadin (Bernardin *et al.*) ..... 612
- separation and properties in wheat (Preston and Woodbury) ..... 180
- separation from glutenin by ultracentrifugation (Goforth and Finney) ..... 608

**Gluten; ultracentrifugation of (Goforth and Finney) ..... 608****Glutenin**

- fractionation of, and varietal differences (Huebner and Wall) ..... 258
- separation from gliadin by ultracentrifugation (Goforth and Finney) ..... 608
- subunit composition in developing grain (Khan and Bushuk) ..... 566

**Gossypol; removal of, from cottonseed (Gardner *et al.*) ..... 549****Insect damage; in corn before harvest (Lillehoj *et al.*) ..... 505****Instruments and instrumentation**

- infrared; evaluation of for determining protein content of hard red winter wheat (Watson *et al.*) ..... 214
- measurement of size and size distribution of milled rice (Stermer and Daigger) ... 20

**Iron**

- absorption from enriched wheat bread by rats (Miller) ..... 33
- absorption, in normal and anemic rats (Miller) ..... 413
- enrichment of bread; effect of dough formation on (Windle *et al.*) ..... 671
- enrichment of dry-milled corn products (Anderson *et al.*) ..... 937
- selection of sources for cereal enrichment (Harrison *et al.*) ..... 78

**Isoenzymes;  $\alpha$ -amylase in barley kernels (MacGregor) ..... 792****Kenkey; calcium and phytic acid (Amoa and Muller) ..... 365****Kinetics; comparison; of *Streptomyces* glucose isomerase (Lloyd and Khaleeluddin) ..... 270****Lipids**

- blood and liver; effect of wheat mill-fractions in cholesterol-fed rats (Ranhotra *et al.*) ..... 540
- determining fat acidity in corn grits (Schulze) ..... 801
- differences in fat absorption by doughnuts as influenced by lecithin, leavening agents, and use of frying fat (McComber and Miller) ..... 101
- effect of type of fat on starch pastes containing glycerol monostearate (Orthofer) ..... 561
- effects of solvent extraction on lipid composition, mixing time, and bread loaf volume (Finney *et al.*) ..... 383
- interactions among flour lipids, other flour fractions, and water, effect on cookie quality (Yamazaki and Donelson) ..... 998
- nonpolar, in wheat flour (DeStefanis and Ponte) ..... 636

**Magnesium; bioavailability from wheat flour and various organic and inorganic salts (Ranhotra *et al.*) ..... 770****Malting; quality of nitrogen-fertilized barleys (Pomeranz *et al.*) ..... 574****Methods**

- autoradiographic demonstration of the penetration of water into wheat during tempering (Stenvert and Kingswood) ..... 141
- breadmaking properties of wheat-flour nonpolar lipids (amylograph studies) (DeStefanis and Ponte) ..... 636
- chemical studies of starch and protein fractions of field peas and horsebean flours (Vose *et al.*) ..... 928
- computerized; for evaluating durum wheat quality (Dick and Shuey) ..... 910
- dehulling sorghum and millet (Reichert and Youngs) ..... 829
- determination of rate of production and solubility of carbon dioxide in dough (Hibberd and Parker) ..... 338
- determining effects of dough formation and baking on iron enrichment by electron paramagnetic resonance (Windle *et al.*) ..... 671
- for determining relation between ash and protein contents of flour (Watson *et al.*) ..... 803
- for instrumental measurement of barley color (Etchevers *et al.*) ..... 846

- for purification of wheat-flour pentosans (Kim and D'Appolonia) ..... 871
- Hilliff chapatti press as a tool for standardization and assessment of chapatti dough (Shurpalekar and Prabhavathi) ..... 457
- improved; to determine fat acidity in corn grits (Schulze) ..... 801
- isolation of sorghum husk polysaccharides and fractionation of hemicellulose B (Woolard *et al.*) ..... 601
- moisture analysis, a model substance and improved control of heating (Mälkki and Salminen) ..... 725
- new method of analysis of protein content in grain by proton activation (Dohan *et al.*) ..... 91
- new techniques for preparation of improved sunflower protein concentrates (Fan *et al.*) ..... 118
- relation of sample size to Hagberg falling number values (Tara and Bains) ..... 28
- removal of pigment glands from cottonseed (Gardner *et al.*) ..... 549
- review of methodology for emulsification properties of plant proteins (Puski) ..... 650
- scanning electron microscopy; preview technique (Lin *et al.*) ..... 153
- semiautomated; for determination of catalase in wheat (Kruger) ..... 796
- sponge-cake testing, cookie testing, Japanese-type wet noodle testing, and testing wheat suitability for Japanese products (Nagao *et al.*) ..... 988
- use of optical scanner in measuring size and size distribution of milled rice (Stermer and Daigger) ..... 20
- Milling**
- baking studies on pin-milled, air-classified flours from hard red spring wheat (Hayashi *et al.*) ..... 525
- breakage of rice prior to and during milling (Matthews and Spadaro) ..... 13
- cryomilled wheat flour (Fan *et al.*) ..... 979
- methyl bromide fumigation, effect of high dosages on breadmaking quality and germination of wheat (Minnett *et al.*) ..... 41
- physical properties and biological evaluation of high-lysine maize (Van Twisk *et al.*) ..... 692
- yield and composition of pearled wheats (Fellers *et al.*) ..... 308
- Minerals**
- composition of; in developing wheat, rye, and triticale (Lorenz and Reuter) ..... 683
- in air-classified malt (Pomeranz *et al.*) ..... 956
- in corn feeds (Reiners and Howland) ..... 964
- in rice scutellum; distribution analyzed by X-ray (Tanaka *et al.*) ..... 643
- Mycotoxins**; in foodstuffs; inactivation of patulin in whole wheat bread (Reiss) ..... 150
- Nonfat milk**; role in breadmaking (Ling *et al.*) ..... 787
- Nutrition**
- albumin  $\alpha$ -amylase inhibitors from wheat flour (DePonte *et al.*) ..... 805
- effect of wheat mill-fractions on blood and liver lipids in cholesterol-fed rats (Ranhotra *et al.*) ..... 540
- in vitro* digestibility of hydroxypropyl distarch phosphate and unmodified tapioca starches (Hood and Arneson) ..... 282
- of wild rice (Anderson) ..... 949
- physical properties and biological evaluation of high-lysine maize (Van Twisk *et al.*) ..... 692
- protein and amino acid changes in infected peanuts (Cherry and Beuchat) ..... 750
- Oats**
- phytic acid-total phosphorus relationship in (Lolas *et al.*) ..... 867
- protein distribution in (Youngs and Gilchrist) ..... 947
- Peanuts**
- changes in free amino acids, carbohydrates, and proteins of maturing peanut seeds (Basha *et al.*) ..... 586
- infected; protein and amino acid changes in (Cherry and Beuchat) ..... 750
- Pearl millet**
- amino acid analysis, lipid composition, and prolamine solubility (Badi *et al.*) ..... 478
- characterization of starch, and use of flour in breadmaking (Badi *et al.*) ..... 718
- production of cookie from (Badi and Hosney) ..... 733
- Pentosans**; wheat-flour; purification of (Kim and D'Appolonia) ..... 871
- Phytic acid**
- binding to glycinin (Okubo *et al.*) ..... 513
- total phosphorus relationship in barley,

- oats, soybeans, and wheat (Lolas *et al.*) ..... 867

## Proteins

- albumin  $\alpha$ -amylase inhibitors from wheat flour (DePonte *et al.*) ..... 805  
analysis of in grain, by proton activation (Dohan *et al.*) ..... 91  
and amino acid changes in infected peanuts (Cherry and Beuchat) ..... 750  
and ash in flour, relation between (Watson *et al.*) ..... 803  
bodies, isolated from selected cereals; biochemical properties and ultrastructure of (Adams *et al.*) ..... 1  
changes, in maturing peanut seeds (Basha *et al.*) ..... 586  
concentrates from rice bran (Connor *et al.*) ..... 488  
concentrates; prepared from distillers' wheat, corn, and yeast by-products (Satterlee *et al.*) ..... 739  
content in barleys from the world collection (Pomeranz *et al.*) ..... 497  
content of hard red winter wheat; determined by infrared instruments (Watson *et al.*) ..... 214  
content of malting barleys (Pomeranz *et al.*) ..... 574  
corn, studies on (Misra *et al.*) ..... 699, 705  
cottonseed protein concentrate; bread-baking properties of (Khan *et al.*) ..... 388  
distribution in oats (Youngs and Gilchrist) ..... 947  
emulsification properties of plant proteins (Puski) ..... 650  
gelation parameters of enzymatically modified soy protein isolates (Pour-EI and Swenson) ..... 438  
glutenin in developing wheat grain (Khan and Bushuk) ..... 566  
improvement of its quality in pasta products (Molina *et al.*) ..... 134  
in barley during kernel development (Brandt) ..... 890  
in barley kernels (Pomeranz *et al.*) ..... 839  
in field peas and horsebean flours (Vose *et al.*) ..... 928  
mercuric chloride-solubilized gel proteins in wheat flour (Cole *et al.*) ..... 250  
new techniques for preparation of improved sunflower protein concentrates (Fan *et al.*) ..... 118  
nitrogen fertilization effect (Wu and McDonald) ..... 242  
quality, in wheat diets (Landes and Miller) ..... 678  
solubility of pearl millet prolamines (Badi *et al.*) ..... 478  
soybean; binding of phytic acid to glycinin

- (Okubo *et al.*) ..... 513  
soybean; supplemented by liquid cyclone processed cottonseed flour (Castro *et al.*) ..... 291  
soy protein solubility (Shen) ..... 902  
wheat; fractionation and comparison of fractions to mixing and baking quality (Huebner and Wall) ..... 258

## Rice

- bran lipase, chemical studies (Shastry and Raghavendra Rao) ..... 190  
bran protein concentrates (Connor *et al.*) ..... 488  
bread from rice flour (Nishita *et al.*) ..... 626  
breakage; influence of kernel thickness and variety (Matthews and Spadaro) ..... 13  
canned; improved shelf-life of (Rutledge and Islam) ..... 862  
heat of swelling (Kanemitsu and Miyagawa) ..... 821  
kinetics of batch drying of deep-bed rough rice using dimensional analysis (Kachru and Matthes) ..... 61  
limited moisture canning of; effects of cross-linking (Rutledge and Islam) ..... 982  
milled; measurement of size and size distribution (Stermer and Daigger) ..... 20  
scutellum; studies by scanning electron microscopy and X-ray analysis (Tanaka *et al.*) ..... 643  
wild, nutrition of (Anderson) ..... 949

## Rye

- mineral composition of (Lorenz and Reuter) ..... 683  
vitamins in (Michela and Lorenz) ..... 853

## Scanning electron microscopy

- biochemical properties and ultrastructure of protein bodies isolated from selected cereals (Adams *et al.*) ..... 1  
characterization of cryomilled wheat flour (Fan *et al.*) ..... 979  
of pearl millet (Badi *et al.*) ..... 478  
on rice scutellum (Tanaka *et al.*) ..... 643  
preview technique (Lin *et al.*) ..... 153

## Solubility; of soy protein isolates (Shen)

- ..... 902

## Sorghum

- isolation of sorghum husk polysaccharides and fractionation of hemicellulose B (Woolard *et al.*) ..... 601  
production of cookies from (Badi and

- Hoseney) ..... 733  
 quantitative comparison of dehullers  
 (Reichert and Youngs) ..... 829  
 use of flour in breadmaking (Badi *et al.*)  
 ..... 718
- Soybeans**  
 carbohydrates in the 11S globulin of  
 (Koshiyama and Fukushima) ..... 768  
 emulsification properties of plant proteins  
 (Puski) ..... 650  
 phytic acid-total phosphorus relationship  
 in (Lolas *et al.*) ..... 867  
 protein; gelation parameters of enzymatical-  
 ly modified isolates (Pour-EI and  
 Swenson) ..... 438  
 protein; supplemented by liquid cyclone  
 processed cottonseed flour (Castro *et al.*)  
 ..... 291  
 solubility of soy protein isolates (Shen)  
 ..... 902
- Starch**  
 amylose percentage changes and granule  
 size changes, during kernel development  
 (Boyer *et al.*) ..... 327  
 barley, self-liquefying (Goering and Eslick)  
 ..... 174  
 breadmaking properties of wheat-flour non-  
 polar lipids (DeStefanis and Ponte) . 636  
 chemical studies of starch and protein  
 fractions of field peas and horsebean flours  
 (Vose *et al.*) ..... 928  
 corn, waxy maize, tapioca; ultrastructure of  
 gelatinized unmodified and modified  
 starch (Chabot *et al.*) ..... 85  
 effect of type of fat on starch pastes con-  
 taining glycerol monostearate (Orthoefer)  
 ..... 561  
*in vitro* digestibility of hydroxypropyl  
 distarch phosphate and unmodified  
 tapioca starch (Hood and Arneson) . 282  
 in wheat-flour diets (Landes and Miller)  
 ..... 678  
 of endosperms possessing different alleles at  
 the *amylose-extender* locus in *Zea mays* L.  
 (Garwood *et al.*) ..... 355
- Storage**  
 stability of complete soy-fortified wheat-  
 flour blends (Bean *et al.*) ..... 397  
 stability of incomplete soy-fortified wheat-  
 flour blends (Mecham *et al.*) ..... 405  
 stability of protein-fortified flour blend A  
 containing sodium stearoyl-2-lactylate  
 (Bean *et al.*) ..... 376
- Sugar**  
 analyses; in pin-milled and air-classified  
 flour streams (MacArthur and  
 D'Appolonia) ..... 916  
 infrared and raman spectra of maltooligo-  
 saccharides (Srisuthep *et al.*) ..... 110  
 in wheat-flour diets (Landes and Miller)  
 ..... 678  
 kinetic comparison of *Streptomyces* glucose  
 isomerase (Lloyd and Khaleeluddin)  
 ..... 270
- Surfactants**  
 effect in rice bread (Nishita *et al.*) ... 626  
 effect of type of fat on starch pastes con-  
 taining glycerol monostearate (Orthoefer)  
 ..... 561  
 sodium dodecyl sulfate-polyacrilamide gel  
 electrophoresis of glutenin in developing  
 wheat grain (Khan and Bushuk) ... 566  
 sodium stearoyl-2-lactylate in stored  
 products II (Bean *et al.*) ..... 397  
 sodium stearoyl-2-lactylate in stored  
 products III (Mecham *et al.*) ..... 405  
 sodium stearoyl-2-lactylate; protein-fort-  
 ified flour blend A containing (Bean *et al.*)  
 ..... 376  
 sucrose esters (improved): purification,  
 characterization, and functionality (Chung  
*et al.*) ..... 615
- Triticale**  
 flour; performance of, in cookies and cakes  
 (Kissell and Lorenz) ..... 233  
 mineral composition in (Lorenz and Reuter)  
 ..... 683  
 protein and amino acid compositions of dry-  
 milled and air-classified triticale grain  
 (Stringfellow *et al.*) ..... 51  
 vitamins in (Michela and Lorenz) ... 853
- Vitamins**  
 in corn feeds (Reiners and Howland) . 964  
 in triticale, wheat, and rye (Michela and  
 Lorenz) ..... 853
- Wheat**  
 a protein concentrate from wheat, corn, and  
 yeast obtained by alcohol fermentation  
 (Satterlee *et al.*) ..... 739  
 $\alpha$ -amylase; purification and properties of  
 (Marchylo *et al.*) ..... 157  
 autoradiographic demonstration of the  
 penetration of water into wheat during  
 tempering (Stenvert and Kingswood)  
 ..... 141

- comparison of protein fractions in a number of varieties (Huebner and Wall) . . . . 258
- computerized method for evaluating durum wheat quality (Dick and Shuey) . . . . 910
- environmental influence on Agtron color and ash (Shuey) . . . . . 429
- flour; albumin  $\alpha$ -amylase inhibitors from (DePonte *et al.*) . . . . . 805
- flour; cryomilled (Fan *et al.*) . . . . . 979
- flour; determination of azodicarbonamide in (Weak *et al.*) . . . . . 881
- flour diets (Landes and Miller) . . . . 678
- flour; relation between ash and protein contents of (Watson *et al.*) . . . . . 303
- flour streams, sugars in (MacArthur and D'Appolonia) . . . . . 916
- gliadins; separation and properties of (Preston and Woodbury) . . . . . 180
- glutenin in developing wheat grain (Khan and Bushuk) . . . . . 566
- hard red spring; baking studies on flour from (Hayashi *et al.*) . . . . . 525
- high falling number values of Indian wheats; interrelations of ground wheats and milled flours (Tara and Bains) . . . . . 28
- immature and mature; comparison of bran and endosperm pentosans in (D'Appolonia and MacArthur) . . . . . 711
- inactivation of patulin in whole wheat bread (Reiss) . . . . . 150
- methyl bromide fumigation, effect of high dosages on breadmaking quality and germination of wheat (Minett *et al.*) . 41
- mill-fractions; their effect on blood and liver lipids of cholesterol-fed rats (Ranhotra *et al.*) . . . . . 540
- mineral composition in (Lorenz and Reuter) . . . . . 683
- nitrogen, protein, and nonprotein fractions (Wu and McDonald) . . . . . 242
- pearled; composition of (Fellers *et al.*) . . . . . 308
- phytic acid-total phosphorus relationship in (Lolas *et al.*) . . . . . 867
- polyphenol oxidases of; changes during kernel growth and maturation (Kruger) . 201
- purification of wheat-flour pentosans (Kim and D'Appolonia) . . . . . 871
- relation of wheat nitrate reductase and soil nitrate to flour quality (Walsh *et al.*) . . . . . 469
- semiautomated method for catalase activity (Kruger) . . . . . 796
- soft; quality characteristics of, and use of in Japan (Nagao *et al.*) . . . . . 988
- vitamins in (Michela and Lorenz) . . . 853
- Zearalenone**; distribution of contamination in corn (Bennett *et al.*) . . . . . 299